

THYME & CITRUS

In no thyme, redefine the ordinary to the extraordinary. This herbal blend of thyme and citrus has a penetrating fragrance and fresh flavor that will elevate classic cocktails and inspire new masterpieces. Use with a myriad of spirits, including vodka, gin, bourbon, rum and tequila.

PRODUCT SPECIFICATIONS

Ingredient List: Water, Sugar, Lime Juice Concentrate, Orange Juice Concentrate, Lemon Juice Concentrate, Apple Juice Concentrate, Pear Juice Concentrate, Pineapple Juice Concentrate, Tangerine Juice Concentrate, Natural Flavors, Citric Acid and Salt.

Pack Size: 32 oz. gabletop container, 6 per case

Brix: 35.0 - 37.0

Kosher: (U)

Handling: Store frozen at or below 0° F. Once thawed, store below 40°F. Shelf life is 2 years frozen from manufactured date and 14-21 days refrigerated.



Nutrition Facts

Serving Size 3 1/3 fl oz (98ml)
Servings Per Container about 10

Amount Per Serving

Calories 150 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 45mg 2%

Total Carbohydrate 39g 13%

Dietary Fiber 0g 0%

Sugars 37g

Protein 0g

Vitamin A 0% • Vitamin C 30%

Calcium 0% • Iron 0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories	2,000	2,500
Total Fat	Less Than	65g	80g	
Sat Fat	Less Than	20g	25g	
Cholesterol	Less Than	300mg	300mg	
Sodium	Less Than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Thyme Cucumber Sour

Yield: 1 drink
Source: Manny Hinojosa

- 2 oz. *The Perfect Purée Thyme & Citrus*
- 2 oz. Vodka
- 3 slices of cucumber (muddle)
- Tonic water

Method:

1. In a mixing glass, muddle the cucumber.
2. Add vodka, Thyme Sour, and ice and shake vigorously.
3. Pour into a high ball glass and top with tonic water.
4. Garnish with a lime wedge and serve.